



MASEÑO UNIVERSITY

UNIVERSITY EXAMINATIONS 2012/2013

FIRST YEAR SECOND SEMESTER EXAMINATIONS FOR
THE DIPLOMA IN HOSPITALITY MANAGEMENT
(CITY CAMPUS)

SEH 0149: FOOD AND BEVERAGE PRODUCTION THEORY AND PRACTICAL II

Date: 13th August, 2013

Time: 9.00 – 11.00am

INSTRUCTIONS:

- ◆ Answer ALL questions from Section A and B in the answer booklet provided.

SECTION A (30 MARKS)

INSTRUCTIONS: Answer all questions from section A & B in the answer booklet provided.

Q.1a) Recipes are important tools for chefs in any kitchen. Describe what is involved in the following stages of a recipe.

- i) Recipe formulation.
- ii) Recipe adjustment/sizing.
- iii) Recipe standardization. (6marks)

b) Highlight five objectives of standardization. (2.5marks)

Q.2 a) Describe five essential considerations prior to menu development? (2.5marks)

b) Identify and describe two types of menus that a chef may want to develop. (3marks)

Q.3 a) Describe the following commodity types under the following sub headings: (Forms, storage and quality.)

- i) Fish and sea foods.
- ii) Poultry (4marks)

b) Describe any two methods which you can recommend for cooking each of the above commodities. (4marks)

c) State the quality control measures that a chef should employ during the preparation and service of the above. (3marks)

Q.4 Define the following terminologies that are frequently used during food preparation and production:

- i) Trussing
- ii) Stuffing
- iii) Basting
- iv) Refreshing
- v) Marinating (5marks)

SECTION B (20 MARKS)

Answer any TWO questions from this section.

- Q.5 a) Identify and describe factors that will affect food cost. (4marks)
- b) Highlight the information that would be included in a costing sheet (3marks)
- c) Describe a sales price and a mark up as tools used in determining food prices. (3marks)
- Q.6 a) Describe a cyclic menu and state the type of institution where it is most recommended (4marks)
- b) Highlight any three advantages and three disadvantages of a cyclic menu. (3marks)
- c) Highlight three advantages of pre- planned or pre- designed menus? (3 marks)
- Q.7 a) What is the difference between a banquet and a buffet menu? (4marks)
- b) Describe the following types of meals:
- i) Breakfast
 - ii) Midnight supper.
 - iii) Dinner
- (6 marks)